

AMENDMENT TO THE CLAIMS

B/ 1. (Currently Amended) An oven assembly for the cooking of food products, the oven assembly comprising:

a cooking chamber defined at least in part by a first pair of oppositely disposed first and second wall structures, each of the first and second wall structures including a plurality of spaced apart openings for the passage of air therethrough and a rotating valve having at least two fluid openings revolvable around a longitudinal axis of rotation of said rotating valve, said rotating valve in both heated air receiving communication and return air communication with a heat source, the rotating valve in heated air distributing communication with the first wall structure and in return air communication with the second wall structure of the first pair of oppositely disposed first and second wall structures at a selected point in time such that heated air is passed through the plurality of spaced apart openings in the first wall structure into the cooking chamber and return air from the cooking chamber is passed through the plurality of spaced apart openings in the oppositely disposed second wall structure and to the rotating valve for return to the heat source, the rotating valve being capable of rotation to be in heated air distributing communication with the second wall structure and in return air communication with the first wall structure.

Serial No.: 09/835,078

2. (Original) The oven assembly of claim 1 additionally comprising the heat source, wherein the heat source comprises a burner assembly.

3. (Original) The oven assembly of claim 1 wherein the cooking chamber comprises a baking chamber for the baking of selected food products.

4. (Original) The oven assembly of claim 1 wherein the cooking chamber is sized to stationarily contain at least one food-carrying rack within the cooking chamber, the rack including a plurality of support members for carrying the food products.

5. (Original) The oven assembly of claim 1 wherein the rotating valve rotates continuously.

6. (Original) The oven assembly of claim 1 wherein the rotating valve rotates at a rate of about one-half to five revolutions per minute.

7. (Original) The oven assembly of claim 1 wherein the rotating valve rotates in a back and forth fashion.

Serial No.: 09/835,078

8. (Original) The oven assembly of claim 1 wherein the cooking chamber surrounds the food products being cooked and the rotating valve rotates such that the food products are cooked with even heat energy distribution while the food products remain stationary.

9. (Currently Amended) A commercial baking oven assembly for the baking of food products, the oven assembly comprising:

B' a baking chamber defined at least in part by a first pair of oppositely disposed first and second wall structures, each of the first and second wall structures including a plurality of spaced apart opening for the passage of air therethrough and

a generally cylindrical shaped rotating valve comprising a cylindrical shaped side wall forming first and second opposed open ends and a laterally disposed opening proximate each of said open ends, said rotating valve in both heated air receiving communication and return air communication with a burner assembly, the rotating valve in heated air distributing communication with the first wall structure and in return air communication with the second wall structure of the first pair of oppositely disposed wall structures at a selected point in time such that heated air is passed through the plurality of openings in the first wall structure into the baking chamber and return air from the baking chamber is passed through the plurality of

Serial No.: 09/835,078

openings in the oppositely disposed second wall structure and to the rotating valve for return to the burner assembly, the rotating valve being capable of rotation to be in heated air distributing communication with the second wall structure and in return air communication with the first wall structure of the first pair of oppositely disposed wall structures at a subsequent selected point in time.

10. (Original) The oven assembly of claim 9 wherein the rotating valve rotates continuously.

131 11. (Original) The oven assembly of claim 9 wherein the rotating valve rotates at a rate of about one-half to five revolutions per minute.

12. (Original) The oven assembly of claim 9 wherein the cooking chamber surrounds the food products being cooked and the rotating valve rotates such that the food products are cooked with even heat energy distribution while the food products remain stationary.

Serial No.: 09/835,078

13. (Currently Amended) A method of operating an oven for the cooking of food products with even heat energy distribution, the oven including a cooking chamber defined at least in part by a first pair of oppositely disposed first and second wall structures, each of the first and second wall structures including a plurality of spaced apart openings for the passage of air therethrough, the oven including a generally cylindrical shaped rotating valve in both heated air receiving communication and return air communication with a heat source, said method comprising:

B' passing heated air from the heat source through the rotating valve and through the spaced apart openings in the first wall structure into the cooking chamber, and return air from the cooking chamber through the spaced apart openings in the second wall structure and the rotating valve to the heat source and

rotating the rotating valve to pass heated air from the heat source through the rotating valve and through the spaced apart openings in the second wall structure into the cooking chamber, and return air from the cooking chamber through the spaced apart openings in the first wall structure.

14. (Original) The method of claim 13 wherein the rotating valve rotates continuously.

Serial No.: 09/835,078

15. (Original) The method of claim 13 wherein the rotating valve rotates at a rate of about one-half to five revolutions per minute.

16. (Original) The method of claim 13 wherein the rotating valve rotates in a back and forth fashion.

17. (Original) The method of claim 13 wherein the cooking chamber surrounds the food products being cooked and the rotating valve rotates such that the food products are cooked with even heat energy distribution while the food products remain stationary.

18. (Currently Amended) A method of operating a baking oven for the baking of food products with even heat energy distribution, the baking oven including a baking chamber defined at least in part by a first pair of oppositely disposed first and second wall structures, each of the first and second wall structures including a plurality of spaced apart openings for the passage of air therethrough, the baking oven also including a generally cylindrical shaped rotating valve in both heated air receiving communication and return air communication with a burner assembly, the rotating valve having a first state in which the rotating valve is in heated

Serial No.: 09/835,078

air distributing communication with the spaced apart openings of the first wall structure and in return air communication with the spaced apart openings of the second wall structure and a second state in which the rotating valve is in heated air distributing communication with the spaced apart openings of the second wall structure and in return air communication with the spaced apart openings of the first wall structure, said method comprising:

rotating the rotating valve to sequentially alternate the rotating valve between the first and second states.

B 19. (Original) The method of claim 18 wherein the rotating valve rotates continuously.

20. (Original) The method of claim 18 wherein the rotating valve rotates at a rate of about one-half to five revolutions per minute.

21. (Original) The method of claim 18 wherein the rotating valve rotates back and forth.

22. (Original) The method of claim 18 wherein the cooking

Serial No.: 09/835,078

chamber surrounds the food products being cooked and the rotating valve rotates such that the food products are cooked with even heat energy distribution while the food products remain stationary.

23. (New) The oven assembly of Claim 1, wherein said generally cylindrical shaped rotating valve comprises a generally cylindrical shaped side wall having first and second opposed open ends, a first side wall portion proximate said first open end and a second side wall portion proximate said second open end, each of said first side wall portion and said second side wall portion forming one of said fluid openings.

24. (New) The oven assembly of Claim 23, wherein said fluid openings are formed in opposite sides of said generally cylindrical shaped side wall.